BESPOKE WEDDING PIÈCES MONTÉES

The Beauty *of* Becoming One



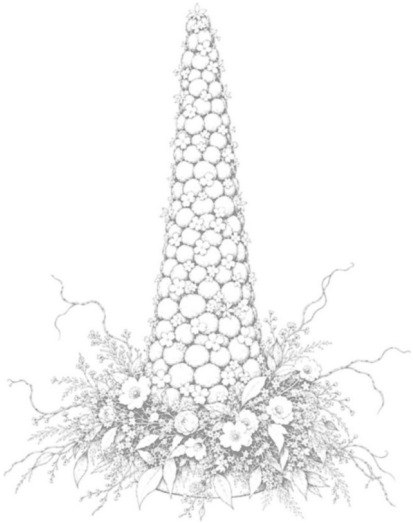
luvi

CHOUX PÂTISSERIE

01 THE IDEA

An Extraordinary Choice

A croquembouche is no ordinary wedding cake. It is unexpected, beautiful and full of meaning



Love lifts us up

Each choux is beautiful on its own. Joined by caramel, they become a celebration

Much like two people in love. Two lives come together. They grow stronger together. They reach new heights

For Luvi, no other pastry expresses the beauty of marriage quite like a croquembouche

02 THE FOUNDER

A Family Affair

Perhaps it's no coincidence that the croquembouche became the heart of Luvi. In a way, it brought three generations of my family together, too

My grandmother gave me a love of baking. My mother devoted her life to bridal fashion. And I found my passion in French pâtisserie

Years of curiosity, practice and learning from exceptional pastry chefs brought these two worlds together in Luvi

My husband and I have been married for many years, and we have two daughters. Love has given me so much to celebrate. I love being part of someone else's beginning



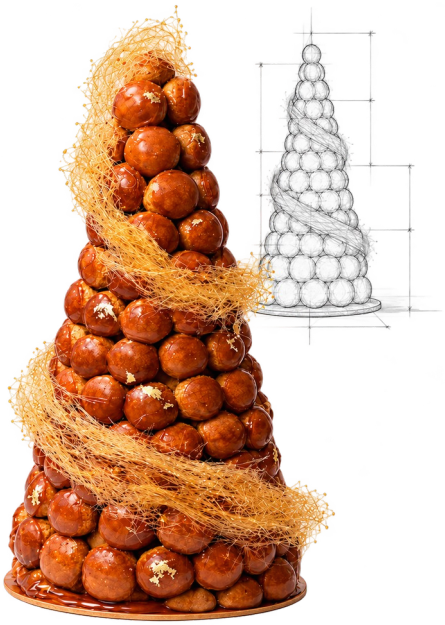
AT ÉCOLE LENÔTRE

Natalie Hubal

FOUNDER, LUVI

03 THREE ARCHITECTURES

The Architecture



01

The Classic Cone

A timeless conical silhouette



02

The Tiered Composition

Distinct tiers and clean lines



03

The Combination

Croquembouche and cake together

PROPORTIONS

Size and proportions are planned individually. We recommend three choux per guest

BESPOKE SKETCH

We create a bespoke sketch to reflect your style,
colours and floral concept

04 CLASSIC PÂTE À CHOUX

The Choux

Two main finishes form the body of the pièce montée

THE MAIN FINISH





01 Caramel

The original croquembouche: a glossy caramel shell with the signature crack of “croque en bouche”

02 Craquelin

A textured crust and a more restrained sweetness than caramel

DECORATIVE FINISHES & COMBINATIONS



Caramel + Pearl Sugar



Craquelin + Icing Sugar



White Chocolate

BESPOKE COMPOSITIONS



A composition of your own

Finishes can be combined in one pièce montée. Each design is developed for the couple and their wedding, with an individual sketch

04 CHOCOLATE PÂTE À CHOUX

The Choux

An exclusive creation for true chocolate lovers



THE MAIN FINISH



Caramel

A glossy shell with the characteristic caramel crack



Chocolate Craquelin

A textured crust with pronounced cocoa flavour

DECORATIVE ELEMENT



Cacao Nibs

Cocoa texture and a contrasting finish

BESPOKE CREATIONS



With Schwarzwälder Torte

Chocolate choux can be paired with Black Forest cake: cocoa, cherries and cream

05 SIX SIGNATURE FLAVOURS

Flavours

The Choux Collection



Vanilla

MADAGASCAR BOURBON VANILLA



Pistachio

PISTACHIO · RASPBERRY HEART



Caramel

SWISS BUTTER CARAMEL · PEANUT



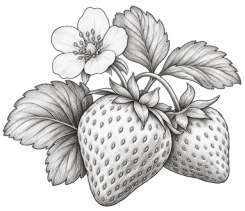
Coffee

ARABICA COFFEE



Praliné

PIEDMONT HAZELNUT · CACAO

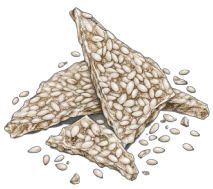


Strawberry

VANILLA · STRAWBERRY COULIS

Nougatine

Caramelised nuts and seeds shaped into bases, tier discs and decorative details



Sesame



Almond



Cacao Nibs

06 FLOWERS · SUGAR ART · MONOGRAMS · PRESENTATION

The Finishing Touches



DESIGN INSPIRATION

Every detail, including the presentation stand, is considered alongside your wedding's flowers, colours and setting

Your shared vision becomes the basis for a personalised design sketch

07 PRESENTATION / SERVING

The Sweet Moment

A freshly filled croquembouche arrives for the dessert moment and is then served as individual choux for your guests



01

Freshly Filled

Our classic croquembouche is assembled with caramel and filled with fresh pastry cream. We recommend serving it within two hours of arrival at the venue. Heat and humidity can affect the caramel; refrigerated storage and serving arrangements are agreed in advance

02

The Cake-Cutting Tradition

A real cake can be incorporated into the composition for couples who wish to include a traditional cake-cutting moment

03

A Centrepiece for the Day

For an all-day display, we offer an unfilled croquembouche as the centrepiece, with freshly filled choux served separately at dessert time

08 THE NEXT STEPS

Your Luvi Journey

Here is how your croquembouche takes shape



Explore & Taste

Take your time with the tasting selection and the details in this guide



Complete the Questionnaire

If you would like to continue, share your preferences, wedding date, venue and practical arrangements in the accompanying questionnaire



Discuss Your Ideas

We arrange a meeting to discuss your ideas together and coordinate with your wedding planner, florist and venue as needed



Bespoke Sketch

We provide you with a personalised sketch and quotation



Refine & Confirm

Discuss adjustments and final confirmation



The Wedding Day

Delivery at the venue at the agreed time

Continue the Conversation

TO TAKE THE NEXT STEP

If you wish to proceed, please send us your completed questionnaire via WhatsApp. We will be in touch to arrange a meeting and discuss your croquembouche in detail

TO SHARE YOUR IMPRESSIONS

We would also be grateful for your thoughts on the tasting selection. Your impressions, including anything we could improve, are welcome via WhatsApp

09 PERSONALISED SWEET THANK YOU

A Sweet Aftertaste

A croquembouche is made of individual choux brought together into one beautiful composition. Much like a wedding, where every guest contributes to the joy of the day

Luvi offers a personal way to thank the people who shared your day. A beautifully presented box of choux for each couple or family, containing one pastry for every person



Each box includes a thank-you card featuring a sketch of your wedding croquembouche. On the reverse, a personal message from the couple

A sweet aftertaste of a day shared together

10 A FEW DETAILS BEFORE WE MEET

Your Croquembouche

We are delighted to continue our conversation with you and grateful that you are considering Luvi for such a personal occasion

We would love to learn a little more about what you have in mind. Your answers will help us prepare for our meeting and explore the possibilities together

YOUR CELEBRATION

Wedding date

Approximate number of guests

Venue / location

Setting ☐ Indoor ☐ Outdoor

YOUR PREFERENCES

Preferred architecture
☐ Classic Cone ☐ Tiered Composition
☐ Croquembouche & Cake ☐ To be discussed

Pâte à choux
pastry dough
☐ Classic pâte à choux ☐ Chocolate pâte à choux
☐ To discuss

Choux finish ☐ Craquelin ☐ Caramel ☐ To discuss

THE PRESENTATION

How do you envision presenting your croquembouche?

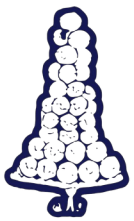
☐ Freshly filled and presented at dessert time
☐ Unfilled display throughout the celebration; filled choux served separately
☐ To be discussed

A SWEET AFTERTASTE

Personalised choux thank-you boxes for your guests?

☐ Yes ☐ No ☐ To discuss

Questions or comments



luvi

CHOUX PÂTISSERIE

LUVIPUFFS.CH

BITE INTO LOVE